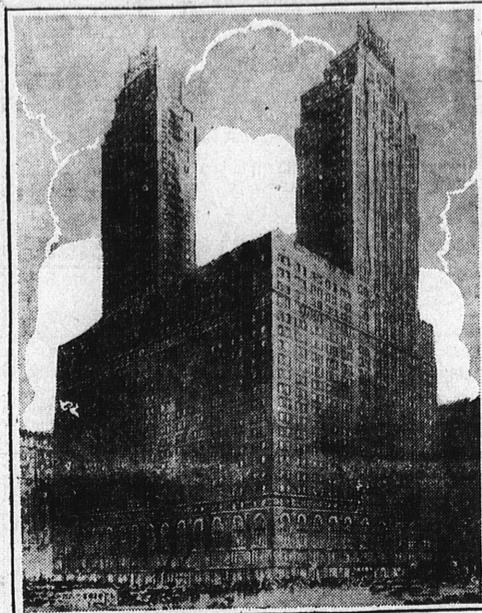


World's Largest and Tallest Hotel Planned for Chicago



Chicago is to have the largest and tallest hotel in the world. The structure will rear itself up 45 stories to a distance of 500 feet. It will be built by the owners of the Morrison hotel at a cost of \$17,000,000. An architect's drawing of it is shown.

and stuff the ham. Sew the vents neatly after stuffing. Wipe the inside of the roasting pan with a cut bud of garlic, put in the meat, score the skin with a sharp knife, sprinkle with a little brown sugar, and pour over it two cups of cider. If cider is not to be had, a small bottle of grape juice will do. Baste frequently and cook until tender when tried with a fork. If desired, a dish of gravy may be made by skimming off the fat and adding a little more cider and thickening with flour.

Regular poultry dressing may be used instead of the chestnut. This consists of bread crumbs seasoned with onions, sage, butter, pepper and salt. The cider, too, may be omitted and the pork may be basted with its own fat or with a little hot water added. Pork requires long, slow cooking.

An inexpensive hand lotion that keeps the hands soft and free from chapping in the cold weather is made as follows: One ounce of quince seed, soaked in one and one-half pints warm water for 24 hours. Strain through cheesecloth. Add two ounces glycerin, mix well, then add two ounces tincture of benzoin, a little at a time, mixing it well, and then add three ounces of alcohol. A few drops of perfume or toilet water may be added to perfume it.

Fried Hominy.—Pour leftover hominy into greased baking powder tins. Set in ice box to chill; turn out, slice, dip in flour and fry in deep fat or drippings until brown.

Head Lettuce.—Take one solid head of lettuce, three tablespoons cheese, four tablespoons oil, two tablespoons vinegar, one-half teaspoon salt, one-eighth teaspoon pepper. Wash lettuce and cut in fourths. Let it stand in salt water for an hour. Drain and rinse in clear water. Wrap in several thicknesses of old linen or in a cheesecloth bag and put on ice or in a cool place for an hour to crisp and dry. Put half of the cheese into a bowl and beat in the oil. Add vinegar drop by drop, beating vigorously. Add salt and pepper and the rest of the cheese, which has been crumbled. Pour over lettuce and serve at once. Cabbage may be treated in the same way and served with this dressing, but chop or shred it just before adding the dressing.

A maple parfait calls for four eggs, one cup hot maple syrup

Braid Is Used With Fur for Coat Trimming



By MME. LISBETH
A handsome new coat for the winter season is fashioned of brown valovar. A high collar, cuffs and irregular bandings of fur are effective trimming, while a handsome silk braid adds to the decorative effect.

Fur is so much used on the new coats that it may be said that fur trimming is the one essential fact of the season's showings. These are placed on the coats in different ways, making for individual styles, but fur you must have. The fur border at the bottom of the coat, a style that has been more or less in favor for some time, is more emphasized this year. The coats worn at the Army-Navy football game recently were almost unalike in their use of this feature.

Another thing that you may have noted is the prevalence of color in the new coats. Sombre blacks, navies and browns with an occasional grey were about all midday was allowed in color range for her variety of browns (some of which hardly seem like browns at all), reds and greens are legion. It is an acceptable change, in my estimation, as why should we appear in dull colors merely, because Old Sol chooses to hide his face behind grey banks of clouds? We need the cheer of warm, bright shades more in these dreary months of the year than we do in the days when the sun shines and grass and flowers alike are gray.

and one pint of thick cream. Pour the hot maple syrup slowly over the slightly beaten eggs. Cover over hot water until the mixture thickens, cool, then fold in the cream, which has been beaten until stiff. Mold, pack in salt and cracked ice (using four parts of ice to one of salt), and leave for three to four hours.

Sour Milk Muffins.—Mix a teaspoon each of soda and cream of tartar into three cups of sour milk. Sift together three cups of flour and a saltspoon of salt, add the sour milk and two beaten eggs, beat all together, then add a half cup of finely chopped dates. Divide the dough into muffin pans and bake it in a hot oven.

Corn Chowder.—One cup corn, one-fourth pound salt pork, diced, one onion, sliced, one quart boiling water, one quart potatoes, sliced, one cup cream or milk, salt, pepper, eight crackers. Parboil the potatoes; drain. Fry the fat from pork. Slice the onion and brown in the fat. Add the cream or milk and season to taste. Reheat and pour over crackers.

Neapolitan Salad.—One cup macaroni, cooked in salt water till tender, two carrots, raw, two medium-sized onions, one cucumber, two hard-boiled eggs, one cup chopped cabbage, two or three stalks celery. Put all ingredients through food chopper except celery. Cut celery into small pieces. Mix with salad dressing and serve on lettuce leaves. For decorative flower on salad one may use red pimento cut in pieces and arranged to simulate petals. A little hard egg yolk may be used for the center of flower.

To brush the walls of rooms without streaking the wall paper, start from the baseboard and sweep up. Dust and soot settle on the paper on their way down. The air currents loosen these particles at the bottom. Brushing the wall paper down only serves to smear the paper, but when starting the stroke from the bottom the bristles reach under the loose ends and sweep them into the brush without streaking.

Spice Cake.—One cup sugar, one-half cup shortening, two egg yolks, four teaspoons baking molasses, two cups flour, one teaspoon cinnamon, one-half teaspoon nutmeg, one-half teaspoon cloves, one cup boiling water with one teaspoon soda. Cream sugar and fat, beat in the egg yolks. Add the molasses. Then mix in the flour, which has been sifted. Add the spices at the same time. Add the hot water and soda last. Beat well and bake in moderate oven. This makes a two-layer cake. One and one-half cups brown sugar and enough water to moisten well, and cook until it forms a hard ball in water. Have the two egg whites beaten well and stir the syrup in the egg whites. Beat until nearly cold and spread on cake.

Creamed Leftover Potatoes.—Bake enough potatoes at noon for lunch and for dinner in the evening. Remove skins, dice potatoes and stir them into a good cream sauce. They may be put into the oven with bread or cracker crumbs and a little grated cheese on top and baked for fifteen minutes if you are going to use the oven for

the rest of the meal.

TEMPER SAVER
A piece of half-inch tape sewed to the bottom of the kiddies' long underwear will keep it down around the ankles and keep the stockings smooth. It is not felt when the stockings are on, does not become uncomfortable, and serves even better than the similar straps on bottoms of leggings.

Salad.—Take medium-size head cabbage, scoop out center and invert in ice water over night. Open one can string beans, one can peas. Combine and let stand in oil and vinegar to cover over night. Drain and add tomatoes, cucumber, celery and cabbage, combine with any good salad dressing and stuff the cabbage head. This makes a very attractive salad.

Angel Pudding.—One cup sugar, two eggs, one large or two medium apples, diced, one cup walnut meats (chopped), one-fourth cup raisins, one and one-half tablespoons flour, two teaspoons baking

powder, one teaspoon almond extract. Beat eggs, add sugar, apples, raisins, then flour with baking powder added, and lastly almond extract. Bake in ungreased pan in medium hot oven about twenty or twenty-five minutes. Serve with unsweetened whipped cream.

NOT MUCH
A London lawyer, examining a Lanarkshire farmer, said: "You'll affirm that when this happened you were going home to a meal. Let us be quite certain on this point, because it is a very important one, and be good enough to tell me, sir, with as little prevarication as possible, what meal it was you were going home to." "You would like to know what meal it was?" said the Scotsman. "Yes, sir, I should like to know," replied the counsel, sternly and impressively, "and be sure you tell the truth." "Well, then," said the Scotsman, "it was just oatmeal."

Our Want Ads Pay!

WIFE SAVERS

BY MRS. MARY MORTON

Pinwheel Biscuits.—Two cups mixed flour, two tablespoons sugar, four teaspoons baking powder, one-half teaspoon salt, two tablespoons fat, two-thirds cup of milk, one-third cup stoned raisins finely chopped, one-half teaspoon cinnamon. Mix as baking powder biscuits; roll to one-fourth-inch thickness, brush with melted butter substitute and sprinkle with fruit, sugar and cinnamon. Roll like jelly roll. Cut off pieces three-fourth inch thick, place pieces on a greased tin, and bake in a hot oven about fifteen minutes.

Chicken in Batter.—If you want most delicious fried chicken, drop each piece in a batter made of one egg, sweet milk and no flour. Brown both sides in butter, place in a covered roaster, and bake slowly until tender.

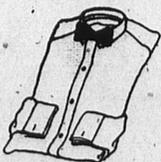
Lemon Chess.—This is a filling to be used for cakes or for tarts. It is rich and unusual and one can make double the quantity, seal in sterilized jars when cool and have always ready: One pound sugar, one-fourth pound butter, three eggs, two lemons. Melt butter and sugar, add beaten eggs and lemon juice, and cook in double boiler until thick. When cool put in jars.

knots form in your thread. Sometimes it is impossible to continue sewing and you have to break your thread in order to get rid of the knot. The following method is suggested as a way to untangle the knots and is guaranteed to be a big help and time-saver:

When a knot forms in your thread while sewing there is a little loop forms with it. To untangle it you insert your needle through the loop, holding needle in your right hand, pull with your left hand on one of the threads extending toward your sewing. If the knot does not come open, then pull on the other thread, extending toward the needle. By doing this the knot comes out.

Stuffed Fresh Ham.—Select a short, thick fresh ham and have the butcher bone it carefully for stuffing. Peel, blanch, then boil a pound of large or small chestnuts, and when done drain and chop them very fine. Add a small cup of crumbs to the nuts, a grated onion, a tablespoon of minced celery leaves, a saltspoon of mace, a teaspoon of finely pulverized sage, pepper, salt, a teaspoon of sugar, a small lump of butter, and a small beaten egg. Mix the stuffing lightly, add a half cup of seeded raisins,

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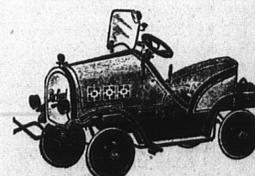
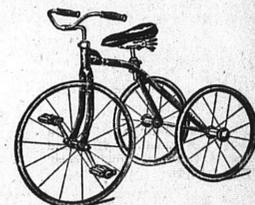
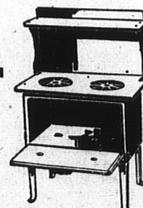
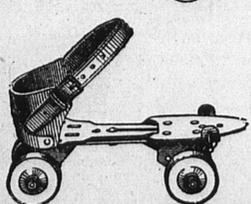
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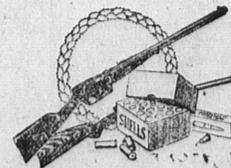
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